



Army Center of Excellence,  
Subsistence



# ***Garnishing Techniques 101***





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- Food Freshness
- Quantity
- Temperature
- Presentation
- Color
- Service ware





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- Variety
- Interest
- Availability
- Organization
- Communication



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# ***Functional Individual Garnish***

- Utilized when the item is presented as an individual stand alone serving
- Example:

*A chicken breast garnished  
with a sautéed mushroom  
cap and fresh chopped parsley*

**Stand alone items:  
Teriyaki Steaks,  
Ground Beef Cordon Bleu,  
and Parmesan Fish**





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# ***Functional Batch Garnish***

- Quick and effective for batch presented food items
- Examples:
  - sukiyaki
  - beef stew
- Prepare a colorful garnish that compliments the food and progressively cook it



**Other examples:  
Chicken Enchiladas, Pepper  
Steak, and Simmered beef**



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# ***The Delivery System***



**Roast Pork, Steamship  
Round, Prime Rib or  
Roast Turkey  
carved to order**

- Involves equipment and method of delivery to the customer
- Examples:
  - self-serve method of french fried potatoes in a colorful pan with an infrared heat lamp
  - carving roast beef on the serving line



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